

Christmas Private Dining Menu

Starters

Heritage Tomato, Basil & Burrata Salad (v/gf) (nuts)
with a home-made pesto dressing & toasted pine nuts

Spiced Parsnip Soup (v/vg/df/gf)
with parsnip crisps & chilli oil

Trio of Salmon (gf)
smoked salmon, flaked hot smoked salmon, salmon & chive mousse

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## Mains

**Traditional Turkey Christmas Dinner**  
served with pigs in blankets, herby sausage meat stuffing & gravy

**Individual Butternut Squash, Spinach & Stilton Pie** (v)  
served with vegetable gravy

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Desserts

Traditional Christmas Pudding (v)
served with brandy sauce or cream

Trio of Mini Desserts
strawberry pavlova (v/gf) tarte citron (v) rich chocolate brownie (v/gf) (nuts)

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## Optional Extras

**Coffee & Chocolate Mints**  
£2.00 +vat per head

**Cheese & Accompaniments**  
we will set up using a platter from the property, & leave for self-serve - £5.50 +vat per head

**Sussex Cheese & Accompaniments**  
we will set up using a platter from the property, & leave for self-serve - £7.50 +vat per head

Private Dining Menu - £55.00 + vat (£66.00) per head + Staffing Charges  
(minimum of 8 -12 people required depending on location & season)

You may select up to two options per course  
(one starter & main should be v/vg if you have v/vg guests)